



Mobile Food Vending

MOBILE FOOD VENDING

Mobile Vending inspections are done on Tuesdays and Thursdays by appointment. Appointments may be made by calling 210-207-8853. Inspections will be conducted at a site designated by vendor (must be in City of San Antonio limits and not residential property).

For a complete list of all mobile vending regulations, refer to City of San Antonio Ordinance Chapter 13.

BACKGROUND CHECKS

Background checks are only required for food vendors and food handlers vending frozen or refrigerated confections, including but not limited to ice cream cones, frozen ice cream novelties, raspas or paletas directly to consumers on a public street, sidewalk, or right of way.

1. Background checks are required for owners and employees working or riding on the unit.
2. Must go to 315 S. Santa Rosa (Main police station) to begin process.
3. State and Federal background checks are completed off site. SAPD will advise and monitor.
4. Background letter must come from SAPD. Approved Downtown vendors may require an annual letter from SAPD.

WHAT TYPES OF FOOD WILL YOU BE SELLING?

- **Pre-packaged or unpackaged, non-potentially hazardous food by peddling for afoot, from a pushcart, from a vehicle, or from a trailer (License fee-\$103)**

Foot vendor

- Must have ice chest or sell from your person and no potentially hazardous foods

Pushcart

- Overhead protection
- Gravity fed hand wash station for unpackaged, non-potentially hazardous food handling

Vehicle/Trailer

- All food service/storage areas must be smooth, easy cleanable and non-absorbent
- Gravity fed hand wash station for unpackaged, non-potentially hazardous food handling

- **Pre-packaged potentially hazardous food from a pushcart, from a vehicle, or from a trailer (License fee-\$206)**

Pushcart

- Overhead protection
- Commissary Letter

Vehicle/Trailer

- All food service/storage areas must be smooth, easy cleanable and non-absorbent
- Commissary Letter

- **Openly handled potentially hazardous food from a pushcart, from a vehicle, or from a trailer (License fee-\$309)**

Pushcart

- Overhead protection
- 2 compartment sink
- Separate hand sink
- A water heater of no less than 6 gallons or instantaneous water heater capable of producing 110°F water during the entire time of operation
- Adequate amount of fresh water
- Waste tank must be 15 % larger than fresh water tank
- Commissary Letter

Vehicle/Trailer

- All food handling and vending must be done from the vehicle
- Food service/storage area must be smooth, easy cleanable and non-absorbent
- Screened windows and doors
- 3 compartment sink (must be large enough to submerge the largest piece of equipment)
 - Faucet must reach all compartments and hot/cold water under pressure
- Hand sink

- Hot and cold water under pressure
- A water heater of no less than 6 gallons or instantaneous water heater capable of producing 110°F water during the entire time of operation
- Adequate amount of fresh water
- Waste tank must be 15 % larger than fresh water tank
- Commissary Letter

Water Sampling

All units vending openly handled potentially hazardous food from a pushcart, from a vehicle or trailer equipped with fresh/waste water holding tanks must:

- Show proof of a clean water sample test from an accredited lab taken within 30 days of licensing inspection
- Shall check chlorination of its water supply weekly and maintain records on unit
- Shall sanitize water tanks monthly and maintain records on unit

Commissary or Service Area Usage

- Must report to the commissary or servicing area not less than once per calendar week for all cleaning and servicing operations
- Must keep a date/time log from commissary on the unit
- Refill fresh water
- Dump waste water
- Grease/oil disposal
- Cleaning (sweeping and mopping) of unit
- Supply storage
- For a list of commissaries please see Commissary Information

Operating a Mobile Vending Unit

- All food must come from an approved source and be properly labeled
- All potentially hazardous foods must be kept at proper temperatures
- Mobile food establishments may be stopped in a public street, or right-of-way, provided:
 - 50 feet away from an intersection
 - Not prohibited to the standing or parking of vehicles
 - All items are vended from the curbside or rear of the vehicle
- Mobile food establishments may park on private property:
 - Must have written notarized permission from property owner
 - Property must have flush type toilet facilities that are connected to an approved sewage system and available
 - Parked on paved surface and clean surroundings
- Must be 300 ft from property line of any school 1 hour before, during or 1 hour after school
- Vending in a residential area shall be from 7:00 am to 9:00 pm in the months of June, July and August, and until 8:00 pm the remainder of the year
- No tables, chairs or awnings or other seating or eating area shall be around the mobile unit
- Vendors wishing to operate in the "Downtown Business District" must obtain a special permit issued by the Downtown Operations Department. 210- 207-3677
- Vendors interested in operating at any City park must obtain permission from the Parks and Recreation Department. 210-207-8480
- If a mobile vending unit is operating with a propane tank, generator, or gas/charcoal/wood burning grill a fire inspection is required. Contact the SAFD at 210-207-8410 for further information.

Operating a Mobile Vending Unit at a Special Event

- If a mobile vending unit is operating at a special event, the unit may be exempt from certain requirements please see the City of San Antonio Ordinance Chapter 13 for exemptions.



**CITY OF SAN ANTONIO
METROPOLITAN HEALTH DISTRICT**

Commissary / Central Preparation Facility Information

A Commissary / Central Preparation Facility is a licensed food establishment that fully meets the Texas Food Establishment Rules (TFER), and has a current City of San Antonio Food Establishment license.

Any mobile food vending unit that openly handles Time Temperature Control for Safety (TCS) foods must operate from an approved commissary / central preparation facility. Mobile food vending units shall report to the commissary / central preparation facility as needed, but not less than once per calendar week for all cleaning and servicing operations of the mobile food vending unit.

The commissary / central preparation facility must have the following at their location in addition to the licensed kitchen:

1. Overhead protection for supplying, cleaning and servicing the mobile food unit.
2. Areas for flushing and cleaning the liquid waste storage tank on the mobile food unit, this area must be Separate from the clean water servicing area.
3. The surface of the servicing area must be constructed of a smooth, non-absorbent material.
4. A time and date device to record when a mobile food unit is serviced.
5. A commercial kitchen is required if the mobile food unit vendors will be openly handling foods at the commissary / central preparation facility.

APPROVED COMMISSARIES / CENTRAL PREPARATION FACILITIES

B & S Mobile Catering and Vending Supplies
2805 Commercial Ave
San Antonio, Texas 78221
(210) 924-5323

Pinky's Shaved Ice
1301 E. Elmira St
San Antonio, Texas 78212
(210) 550-3838

Las Americas
5312 Rittiman Rd
San Antonio, Texas 78218
(210) 662-7204

Cheesy Janes
4200 Broadway
San Antonio, Texas 78209
(210) 826-0800

Local Sprout Food Hub
503 Chestnut St
San Antonio, Texas 78202
(603) 759-9781

TBS Foods
1910 Arvie
San Antonio, Texas 78253
(210) 767-2222

Myrna's Catering
161 Ward Ave
San Antonio, Texas 78223
(830) 609-8585

Potranco Commissary
12135 FM 1957
San Antonio, Texas 78253
(210) 858-8124

Magnolia Pancake Haus
10333 Huebner Rd
San Antonio, Texas 78240
(512) 675-0205

The Rose Bush
2301 San Pedro
San Antonio, Texas 78212
(210) 727-2882



**CITY OF SAN ANTONIO
METROPOLITAN HEALTH DISTRICT**

Food & Environmental Services Division
1901 S. Alamo San Antonio, TX 78204
Phone (210) 207-8853 Fax (210) 207-6061

Dear Customer,

Please bring with you the following documents to your scheduled inspection:

- ❖ Unit that needs to be inspected
- ❖ Registration/Insurance
- ❖ Approved Background Letter (if applicable)
- ❖ Notarized Commissary Letter (if necessary)
- ❖ Valid ID
- ❖ Water sample results

Thank you,

Food & Environmental Services Division

Estimado Cliente,

Por favor de traer los siguientes documentos a su cita de inspeccion:

- ❖ La unidad movil que va ser inspeccionado
- ❖ Registro/Aseguranza del vehiculo
- ❖ Carta Aprobada de la Policia (de antecedents penales/ si es necesario)
- ❖ Carta Notariada de la Comisaria (si es necessario)
- ❖ Identificacion Valida
- ❖ Resultados de muestra de agua

Gracias,

Food & Environmental Services Division



**CITY OF SAN ANTONIO
METROPOLITAN HEALTH DISTRICT**

Laboratory Services

2303 SE Military Dr., Bldg 533

San Antonio, Tx 78236

Milk Lab #210-207-8892

Water Lab #210-207-8887

Rabies Lab #210-207-8820

Tspot # 210-207-8787 or 210-207-8988